

# Gavi DOCG 2024

## BACKGROUND

Beni di Batasiolo is one of the most predominant family-owned wine producer in Italy's Piedmont region. Since 1978, the winery has grown to encompass over 320 acres of estate vineyards. The Dogliani family works with the land and allows nature to ensure their wines' quality comes first. Batasiolo's vines prosper across nine beni or estates in Piedmont. The estates' soil, climate, and position among the hills produce a range of noble, elegant wines.

## WINEMAKING & AGING

Cortese grapes from limestone, clay and marl soils are destemmed and soft pressed. The juice is then fermented in stainless steel vats at 16–18°C (60.8–64.4°F) with time on the lees.

## TASTING NOTES

Pale straw yellow with tinges of green. Fresh and floral nose with good intensity and persistence. Dry and pleasant with lingering notes of almonds, typical of the Cortese grape.



# BATASIOLO

## ORIGIN

Gavi DOCG, Piedmont, Italy

## GRAPE VARIETIES

100% Cortese

## SIZES

750ml

## TECHNICAL DETAILS

ABV: 12.5%, TA: 5.6, RS: 2, pH: 3.1,  
Closure: Cork

## WINEMAKER

Oreste Dogliani



750ML

750ML

750ML

750ML

